FROGMORE CREEK

TASMANIA AUSTRALIA



2017 FROGMORE CREEK FUMÉ BLANC

TASTING

Fresh tropical aromas. Rich and creamy texture with nice fresh fruit on the finish.

HARVEST

Variety: 100% Sauvignon Blanc, sustainably grown
Region: 100% Coal River Valley, Southern Tasmania
Yield: 7 - 8 tonnes per hectare
(2.4 - 3.2 tonnes per acre)

WINEMAKING

Winemakers: John Bown, Alain Rousseau
Crushed and de-juiced with only slight pressure prior then sent into barrels for fermentation, kept on lees for 8 months then stabilised, filtered and bottling. Bottled 13.10.2016

TECHNICAL DETAILS

Alcohol:	14.5%
pH:	3.36
Total Acidity:	7.9g/l
Residual sugar:	Less than 2g/l

2016 VINTAGE REPORT

A very wet spring prevented us watering the vineyard until January. The temperatures were mild and weather overcast all along Summer with some warmer days towards February/March. Picking started mid March and finished early May. Ripening of the grapes was very slow but the end product quality is very good.

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